

Product Specification

Product name Hot Chili Concentrate (12-14) A200 KG

Material Number:

Product Description

The product is produced by the physical removal of specific proportion of water for the concentration of unfermented Red Pepper Puree obtained from the edible parts of sound, mature fruits of Capsicum annum L. variety by sieving (without removing the juice) and preserved only by physical proceedings. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or (EC) No. 852/2004) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

Product Formulation

Component name	Composition %	Ingredient
Fresh hot chili	100.0 %	hot chili

Organoleptic characteristics

Appearance	Smooth texture, homogenized.
Odor and taste colour	Characteristic aroma and taste of hot chili fruits Bright Red Colour
Other Information	• This product is not GMO or derived from GMO. • This product does not contain substance having allergenic properties.

Chemical & Physical Analysis		
Parameter	Specification	Test
°Brix	12.0 – 14.0	Refractometer at 20° C pH
pH	≤ 5.2	Meter
Acidity (as Citric Acid)	≤ 1.0	
Bostwick	6.0 - 11.0 cm	(cm / 30 sec) at 20° C

Microbiology		
Parameter	Specification	Target
Total Count (cfu/gm)	0-100	<100
Mould (cfu/gm)	Negative	Absent
Yeast (cfu/gm)	Negative	Absent
TAB (cfu/gm)	Negative	Absent
E-coli (cfu/gm)	Negative	Absent
Coliform (cfu/gm)	Negative	Absent

Packaging Specification	
Primary (food contact) Packaging	Multi- laminate, metallised aseptic bag
Secondary (outer) Packaging	Painted Steel drum
Tertiary (Transportation) Packaging	Wooden Pallet “4 drums per pallet “

Shelf Life & Storage Instruction	
Shelf Life	24 months
Storage Conditions	At Ambient, dry well-ventilated area Color may change at the end of shelf life

Dangerous good and hazardous material information

No dangerous good.

No hazardous material.